A kind and gentle heart be had, To comfort friends and fees; The naked every day he clad, When he put on his clothes.

And in that town a dog was found,
As many dogs there be,
Beth mongrel, puppy, whelp, and hound,
And curs of low degree.

This dog and man at first were friends,

Around from all the neighboring streets
The wondering neighbors ran.
And swere the dog had lost his wits,
To bite se good a man.

The wound it seemed both sore and sad, To every Christian eye: And while they swore the dog was mad, They swore the man would die.

But soon a wonder came to light, That showed the rogues they lied: The man recovered of the bite; The dog it was that died.

A Story as is a Story.

The reader is expected to believe the following story in every particular: When a young man, I was travelling in West-When a young man, I was travelling in Western New York, and late of a stormy night applied at a log cabin for lodging. The occupant, a woman, refused it, saying her husband and sons were out hunting, and if they found me there they would murder me. I preferred the chance to the storm, and she consented that I might lie down before the fire. In the night I heard them coming, and scrambled up the chinney. Thinking I was safe when at the top, I stepped over the roof, and jumping down at the back of the cabin, struck plump into a wolf trap. A scream of pain brought the men and boys out, and they declared I deserved a much more severe punishment than death; so they kept me both in the declared I deserved a much more severe punish-ment than death; so they kept me both in the trap and suspense until merning, and then head-ing me up in a hogshead, with no light or air but the bung-hole, they put me on a sled, drove me some four miles up a hill, and then rolled me off to starve. This I undoubtedly should have done, but for a singular occurrence. The wolves smellbut for a singular occurrence. The wolves smelled me out and gathered around my prison, when one of them in turning around, happened to throst his tail into the bung hole. It was my only chance. I caught a firm hold, and held on like grim death to a dead darkey, which frightened the wolf, of course, and he started down the hill followed by the hogshead and me. It was a very uneasy ride over the stones and stumps; but I had no idea how long it was, until the hogshead striking a stone fairly, the stayes, worn by long striking a stone fairly, the staves, worn by long travel, were broken in, and I jumped out and found myself way down in the lower end of Cattaragus County, some thirty miles from the scene

He was a Stranger to Her.

We heard of a young married couple, from the country, of course, who recently attended an ex-hibition of "dissolving views." The bride being pretty, attracted the attention of a stylish-looking city gent, who happened to occupy the same seat with the twain. During the exhibition the audience part of the hall, being already obscured, by some accident the light was entirely extin-guished. Pending its recovery, which occupied some little time, the city gentleman (perhaps accidentally) gently pressed the hand of the bride, who was afraid to offer any resistance. This bold attack was followed by a bolder, certainly not accidental; for the city Lothario absolutely kissed the bride! This was too much; and the young wife resolved to tell her her husband, young wife resolved to ten ner her which she did, when the following colloquy took

"What?"

"This feller here's kissing me." "Well," said John, who was a little shy of the citizen, "tell him to quit!

"No. John, you tell him!"

"Tell him yourself."
"No, John, I don't like to, you tell him. The

geatleman's a perfect stranger to me! I've never been introduced to him!" Our informant did not know whether the city gentleman ultimately received a "notice to oui or not, but was of the opinion that the unlawful salutes were repeated several times before the lamps were re-lighted. The bride must have

been deliciously unsophisticated, don't you think

Artemus Couldn't Bemember.

Did you hear the last thing on Horace Gree-

"Greeley! Greeley!" said Artemus; "Horace Greeley! who is he!" The man was silent about five minutes. Prety

soon he said:
"George Francis Train is kicking up a good deal of a row over in England: do you think they will put him in a bastile!"
"Train, Train, George Francis Train," said Artemus solemuly; "I never heard of him." This ignorance kept the man quiet for fifteen ninutes, then he said: "What do you think about Grant's chances for

the Presidency—do you think they will run him?"
"Grant, Grant! hang it, man," said Artemus, "you appear to know more strangers than any

The man was furious; he walked up the car, but at last came back and said:
"You confounded ignoramus: did you ever hear
of Adam?"

Artemus looked up and said: "What was his other name?"

A YANKEE OUTDONE .- A Yankee and a Frenchman owned a pig in partnership. When the kill-ing time came, the Yankee wished to divide so that he should get both hind quarters, and persuaded the Frenchman that the proper way to divide, was to cut it across the back. The Frenchman agreed to it, on the condition that the Yankee turned his back, and the Frenchman asked:

"Vich piece will you have, ze piece wid ze tail on him, or ze piece vat aint got no tail on him?" "The piece with the tail!" shouted the Yankee "Den by gar, you take him and I take ze oder,"

said the Frenchman.
Upon turning roud, the Yankee found that the chman had cut off the tail and stuck it in the

A good thing is told of an Irish hackman who exercised his native genius on the Quaker Indian commissioners, on their recent return to Phila-delphia. The "Broad Brims" landed, carpet bag in hand, at West Philadelphia, when the Irish in hand, at West Philadelphia, when the Irish hack-driver, who chanced to have a broad brim also, stepped up, and, to ingratiate himself into their good graces, passed himself off as a brother Quaker. "Is thee going to the Continental Hotel?" asked the hack-driver. "Nay, our residences are near," replied the Quakers. "Will thee take my carriage?" "Yea-gladly." As they seated themselves, the hack-driver asked, very seriously, "Where is thou's baggage?" seriously, "Where is thou's baggage?"

Two amusing answers of the son of a western Senator at West Point are recorded. On being asked into how many pieces a discharged spher-ical shot will burst, he replied, "Into two, at least, sir, I should think;" and on being asked what were the uses of the vent in a piece of ord-nance, replied, after mature consideration, that "it showed the upper side of the gnu, and it was use-ful to spike it with."

ROLLING WHEAT. — Alternate thawing and freezing is very destructive to wheat—especially is this the case in the late winter months. The ground "snews." The

Scene: Crowded horse-car. Strong-minded female-"Sir, I would have you understand that in this enlightened century no one but a brute would suffer a lady to stand in this manner." Mild looking old gentleman, savagely—"Madam, I belong to the dark ages, and if you call me a brute again, I'll shake the life out of you." Female faints; grand hysterical tableau.

ANECROTE.-The late R. B. Sheridan being once on a parliamentiary committee, happened to en-ter the room when most of the members of the committee were present and scated, though bus-iness had not commenced; when, perceiving there was not another sent vacant, he, with his usual readifiess, said: "Will any gentleman more that I may take the chair?"

An old Troy river man says he is disgusted to hear people nowadays talk of low water in the Hudson. He remarks that he can remember well, Hudson. He remarks that he can remember well, years ago, when the river was low. He asseverates that one time all the passengers on the New York boat had to close their windows during the entire trip down because the steamer's wheels raised such a dust!

A BENNINGTON daughter, whose domestic nathre is equal to her natural simplicity, was invited by an Advent exhorter to join his sect, get her white robe ready, and prepare to ascend. "I can't," the maid replied; "father and mother are going up, and somebody most stay to see to the cattle."

"It should be cut as fast as it appears, not as the black knot, but as a mere sappy abrasure, green and spongy, above the bark. It is no use to cut it out after a month old. This delay is probably the secret of many failures in removing the black knot."

THE oystermen's greeting for the 1st of September-"Here we R."

### for the farmer.

VALUE OF SWEET APPLES.

How to Make Molauses and Apple Butter. Mow to Make Molasses and Apple Batter.

Mr. Editor:—Being familiar with the catalogues from a number of the most approved nurseries in this State, and several from the east, I have been surprised to find so small a number of kinds of sweet apples cultivated. And in the report on fruits, and fruit culture to the State Board of Agriculture, I find only about an average of two different kinds of sweet apples recommended, to each writer who composed the report. High as I value the judgment of these worthy amateurs, in a general respect, yet, as their report and recommendation of fruits came so extensively before the people of the State, I think it a pity there was not a better and more extensive selection of sweet apples recommended.

All the surplus apples on a farm, or those designed for steaks should.

sive selection of sweet apples recommended.

All the surplus apples on a farm, or those designed for stocks should be sweet. I have not seen any account of the analysis of sweet and sour apples, for showing how much more nutrition there is in the former; but experience goes to prove, to my satisfaction, that there is a heavy balance in favor of sweet apples. Horses, cattle and hogs fatten faster with the same amount of creative a liberal and free are of ripe sweet. grain, by a liberal and free use of tipe sweet apples than they do with sour; in short, apples ntaining much acid, are injurious to horses containing much acid, are injurious to horses. Every fariner ought to supply a sufficiency of sweet apples ripening for harvest in regular succession, through the summer, fall and winter, for culinary purposes, if no more; and the amount necessary for that purpose is far greater when properly managed, than is commonly anticipated. A prudent, economical, saving housewife, with a few children to assist her, can save dollars' worth of sweetening, and set a better table by working up the sweet apples into molastable by working up the sweet apples into molasses as they ripen through the summer. The process is not difficult: the apples are washed, sliced, (all imperfection taken out,) then boiled sliced, (all imperfection taken out,) then boiled in a little water; when done, throw them into a hand press, which should be provided by the husband; after the cider is pressed out, it is boiled down to molasses in brass or copper kettles; thus being ready at all times to make up a variety of sweet things out of peaches, apples, pears, plams, raspberries, grapes and quinces. The fall sweet apples should be made into cider in the ordinary way by men, and then boiled down as above, and so much of this as is wanted for the purpose will be ready for making apple butter, for which, boil the apples in cider till completely done, then pour in as much apple molasses as will make it strong enough, boil them together one hour, during which time it

them together one hour, during which time it has to be stirred. There is such a variety of ways in which sweet apples can be prepared to adorn a table and gratify the palate, that I cannot too highly recommend them.

The winter sweet apples should be picked, and

put away by themselves, for culinary purposes through the winter and spring; and if farmers would supply their families with plenty of them, they would soon realize both an improvement and saving in their diet. I have upwards of fifty different kinds of sweet

apples, set out for my own use, and would rather asid than diminish. I have them so arranged in succession, as to have them throughout the entire season of a general bearing year, all of them will cook; those kinds that will not, ought not to be sented. not to be grafted.

According to my estimate of the value of sweet apples, it appears to me that nurserymen should cultivate more of them, and if their value was appreciated by farmers generally, there would be more call for them.

Bud Your Seedling Pench Trees.

Now is the time. It is the experience of propagators that the peach succeeds best in this climate if budded so late that no considerable growth occurs the same season; and this for the reason that a succulent, spongy growth is apt to esult from early budding, that succumbs to our evere winters. Now, then, is the time to per-orm the operation of bodding, for the bark still slips and there is yet ample time for the granu-lation, knitting, and establishment of circulation, and in the spring the trees will be ready to commence a vigorous growth. Many of the older peach trees were killed by the severity of the last winter, and the supply of choice trees has never been equal to the demand. Beneath old trees and in various localities round about his premises, the farmer may likely find seedling nearlies of this year's growth. Procure some peaches of this year's growth. Procure som good wood of approved varities from a nursery-man or neighbor, and bud such trees, as near the ground as possible, upon the north side. We shall tell how to bud in our next.

HOW TO DO ONE'S OWN BUDDING. According to promise, we present to give plain directions for budding. A tree, it may be remarked, is composite in its character, while cach bud is a separate individual capable under favorable circumstances of expanding and developing into a tree. The bud is a radial point of vitality As Artemus Ward was once travelling in the cars, dreading to be bored, and feeling miserable, a man approached him, sat down and said:

wood, and proceeds to develop. The operation wood, and proceeds to develop. The operation of budding consists in transplanting the bud in its dormant condition to a thrifty stock, where it will unite and develop, while retaining the characteristics of the parent tree. Peaches are best

acteristics of the parent tree. Feaches are best budded upon thrifty wood of the present year's growth, near the ground, where most protected, and upon the north side to escape scorching winds and trying suns. A short, thin bladed, round pointed knife is best for performing the operation, but any handy boy or man can get along sufficiently well with such tools as his pocket and the resources of the tool chest will First make an incision in the stock, cut through

the bark in the shape of a T; then slightly raise the corners of the bark set free by the cuts. Now take a twig of well developed and ripened bods, freshly cut or well kept, in the left hand, and insert the knife about half an inch above a plump bod, pass it with a sweeping cut downwards, and cut a little more than the same distance below the bod, taking a very little of the wood just under the bod. Using the foot stalks of the leaf as a handle, place the lower point of the bud and attach bark into the ower point of the bud and as a handle, place the lower point of the bud and attach burk into the open corners of the raised bark of the stock, and press and push it gently downwards, as far as it will go without violence, or until the bud is below the top of the T cut. Then cut off the top of the insertion even with the top of the T cut and wrap around, but not too tightly, with woollen yarn or some other soft and convenient material, leaving just the bud exposed. A large proportion of buds thus set will commence a vigorous growth in the set will commence a vigorous growth in the spring, when the top of the budded stock should be cut off, leaving a portion of the stump of the stock at first, to train the growing bud against. Any reasonably handy boy can thus stock his father's farm with the choicest fruit, which will be both a source of unending pleasure and of be both a source of uneuding pleasure and of great profit.—Laurence Journal.

KEEPING PEARS IN WINTER.—A correspondent of the Country Gentleman gives the following as the process adopted by Hon. M. P. Wilder for keeping pears:—Winter pears are kept in the cellar of his fruit house, which has a dry cemented floor. No ice is used for cooling it. The fruit is packed in square market boxes, holding about a bushel each, and placed in the cellar one above the other, with slats at the corners, so that the boxes will not press upon the fruit, and will admit a circulation of air between them. On cold October nights, the windows are opened for the admission of cold air, closed at daylight, and kept closed until another cold night ensues. If carried successfully through October in this way, there is no more difficulty about centrolling the temperature, and he keeps winter pears, both for market and for home use, with the results already given. KEEPING PEARS IN WINTER.-A correspondent

ground 'spews." The roots of the wheat plant are left exposed to the influence of the air, without the protection of the earth. The ground assumes a honeycomb appearance; and a small crop or total failure is the consequence, unless it

receives attention. The best treatment consists in rolling the land. Some of the roots will be destroyed even by this process, but the earth will be left compact, the roots imbedded in the soil, and a portion, if not all of the crop saved. We have seen this tried, and know whereof we speak.—Eural World.

SAVING CABBAGES.-When the weather becomes frosty, cut them off near the head, and carry them, with the green leaves on, to a dry cellar. Break off superfluons leaves and pack into a tight cask or box, stems upward, and, when nearly full cover with the leaves. Secure the barrel or box against rats.

All vegetables and fruits required for winter se, apples and putatoes especially, are preserved sest in barrels and boxes in a dry cellar, with light and air excluded, and the temperature as near to the freezing point as practicable without actually freezing.

THE Gardener's Monthly, in speaking of the black knot" on plam and cherry trees, says:

THE best rennets are from sucking calves of from three to six weeks old.

### Our Scrap Book.

THE OLD FAMILY CRADLE.

Laid in the garret, where darkness and dust Are the sole wardens of many a trust. Silently standing amid its compeers, Motley memerious of many secre years, Shapeless and homely, a cast saide thing. Thus the old family cradle I sing.

Once with vermillion its conting was gay.

Now all its brightness is faded away;

Worn is the paint from the side and the head;

There no sort coveril longer is spread,

And the stiff rockers creak over the floor,

Like a rheumathe, limb weary and sore.

Yet there are thoughts full of goodness and grace,

Brightening with beauty the humeliest face:

Speak to us now of the years that are fled;

Changed are the living, and peaceful the dead;

What are thy memories, mournful and glad,

Family histories, mirthful and sad?

Once a young mother bent over thy side,
Fair, as a maiden, and blest, as a bride;
There were warm klases and tears of delight.
And the kind angels looked pleased at the sight;
While the old cradle rooked gently away,
Seeming in musical murmurs to say:
"To an fro, to and fro, little one, sleep—
Angels their watch o'er thy cradle shall keep:
To and fro, to said fro, thus as we rook,
Softly and solemnly ticketh the clock.
And the swift momenta, while hurrying by,
Lullaby, lullaby, sing as they fly."

But the light moments bear years on their wing— Summer, and Autamn, and Winter and Spring. Quickly succeeding, pass quickly away. And the young parents are care worn and gray: Children are gathered by table and fire, Blessing and honor to mother and sire.

Still the old cradle rocks steadily there;
Still there are treasures to trust to its care;
He who its pillow in infancy prest.
Soothed, by the song of a mother, to rest,
Now, in his manhood, stands proud at its side,
Watching the sleeper with fatherly pride;
And the old cradle, as lovingly still.
Guards, like a casket, its jewel from ill.

Gone are the aged ones now to repose.— Sleep which nor dreaming nor weariness knows-Gone are the children who grew by their side, Far from the home of their childhood, and wide; And the old cradle, forsaken, forlorn. To its long rest in the gurret is borne.

Yet not forever its usefulness o'er:
In age, it is summoned to service once more.
Another new-cemer, bewildered, astray.
Would sleep in thy bosom its troubles away.
But alas! for the love that its servews would share;
Alas! for the ceaseless and wearliess care;
A guardian sterner is sought in thy room,
And the sleep of the cradic exchanged for the tomb.

Rest, then, old friend, in a quiet profound, Stirred not nor startled by movement or som Or, if the wind, with its deep, mournful sigh, Bring back the memories long since gone by, Softly as one who may nurrant in sleep, Bock in thy dreams, and solitude keep.

DEATH OF A NOTABLE CHARACTER From the Field of Waterloo to a New York

In the tenement house No. 246 Rivington street died yesterday, William Owens, aged eighty two years, late sergeant trumpeter under the last two Georges, William the Fourth and Queen Victoria of England. The decease of Mr. Owens is worthy of note from the facts of his long service in the British Army and his presence at the battle of Waterloo. A Welshman by birth, he entered the hand of the Second Life Guards as ordinary trumpeter at a very early age, and in 1818, on the repeter at a very early age, and in 1818, on the re-turu of the British forces from the occupancy of Paris, he was promoted to the rank of sargeant trumpeter. In this capacity he officiated at the coronations of George the Fourth, William the Fourth and the present Open I. was Fourth and the present Queen. It was among his duties to attend the Sovereign on all occasions of state, from the opening or proroguing of Parliament to a visit to the patent theatres of the metropolis. For more than a generation and a half his figure was as familiar to the sight seek-ers of London, whether in the handse ne uniform of the Guards or the more gorgeous one of ser-geant trumpeter; in both he showed to advantage, being a man of fine person and martial bear-ing. About fifteen years ago he retired from his post, and for more than twelve years lived quiety on a little farm in Devonshir on a little farm in Devonshire. A granddaugh-of his had visited the United States and here

got married. Latterly she became his sole surviving relative, Latterly she became his sole surviving relative, and, at the invitation of her husband and herself, the old gentleman came to New York in 1870. He had not been long here when his granddaughter died. Soon afterwards her husband followed his wife to the grave, and Mr. Owens (who had long been in receipt of a sufficient pension from the British government) was obliged to seek such a home as he could find in a New York tenement house. This in time became irksome to him, and onse. This in time became irksome to him, and he made up his mind to return to England, and he made up his mind to return to England, and there live out the remainder of his days. Through the recent changes in the weather he was cast upon a sick bed, and died after a few days' con-finement. The deceased was a man of intelli-gence, and could relate anecdotes of the great men of his time, including Wellington, Peel, Palmerston, Melbourne, Russell, Grey and Lynd-hurst.—N. Y. Tibbase.

hurst .- N. Y. Tribane. Ancient Habitations.

ancient poles, are of rare occurrence in Germany, and hence the discovery, last year, of the debris of such structures in the bed of the River Elster, near Leipsic, awakened a lively interest. The discovery was made by Herr Jentzch, of the Geo-logical Institute of Austria. The order of the visible strata at this point is as follows: At the base is found a layer of sandstone; on this a la-custrine clay. Both of these belong to the upper portions of the quaternary rock. In the clay are two beds containing the remains of plants, and among these are found leaves of the willow, and oak, fruit of the Acer, and sundry other vegeta-ble fragments. Above these occur a layer of roots some inches in depth, which shows that the surface of the soil remained at this level for a considerable period. The uppermost layer, two or three metres thick, was produced by an innudation. The piles discovered by Jentzch in the bed of the Elster are set in the clay and covered over with this silt. They are arranged in circles, with the lower end pointed, and the upper extremities connected by horizontal ties of oak. Among the animal remains found here are the lower jaw of an ox, with its teeth, stags' heads, the long bones of some mammel yet undetermined, and shells of the unio and anodyn. No traces of human remains have been found, though fragments of pottery and charcoal are met with, also two sto

The Penn Yau Democrat tells a fish story which

we are inclined to treat as such and pass it by, but for the fact that we have seen a private letter from a reliable source fully confirming all that was stated in the paper. The story is substantially as follows: Mrs. Myron Morse, of Penn Yan, her son, seven years old, and her sister were fishing in a boat on Keuka Lake, on Wednesday last. The how leaned were the side of the stantially as follows: fishing in a boat on Keuka Lake, on Wednesday last. The boy leaned over the side of the boat, when a large trout jumped from the water and caught hold of the boy's nose. The boy sprang back, and in so doing pulled the fish into the boat. The trout thus caught weiged eight pounds. The Penn Yan Democrat offers to wager \$10,000 it will verify this statement, strange as it may seem. The letter received in this city states that the child's nose was considerably mutilated, and its mother has caused its photograph to be taken, that it may be shown to friends. Expert anglers are compelled to resort to ingenious devices to are compelled to resort to ingenious devices to allure the salmon tront to their hooks, and that one of those wary fish should leave the water to reach for the nose of juvenile angler is indeed re-markable, and quite beyond the understanding of those acquainted with the habits of fishes.

" Utilizing the Buffalo.

Homesteaders, and other settlers of small means in Western Kansas, derive considerable profit from the buffalo. The meat salted and dried, is used in families or sold in towns. The skins are in good demand, as they are not only used for roles, but are tunned for leather. Som of the longest hair is manufactured into mattresses, while the shorter hair is used in mortar for plastering purposes. A large business is also done in collecting buffalo bones, which are sent to the East to be ground up or manufactured into bone phosphates. Several hundred car loads have been sent East over this road the present season, and vast quantities are piled up at nearly every station awaiting shipment. The average price paid for these bones at the station is \$5 per

As the buffalo is driven West, it is noticed that As the buffalo is driven West, it is noticed that the peculiar grass on which it feeds gives place to other varieties. On many of the bluffs in this region there are little bills of sand from which issue streams of cool and very pure water. A variety of dwarf wild plum trees, and a wild grape vine flourish in these places, both of which furnish an abundance of fruit.—Prairie Furmer.

A YOUNG lady just from Europe remarked to a reteran politician the other day, "It is of very little consequence," she said, "what kind of men you send out as foreign Ministers. The thing of real importance is, they should have the right kind of wives. Any man can sign a treaty, I suppose, if you tell him what kind of a treaty it must be. But all his social relations with the sations to which you nations to which you send him will depend on

THE Cresco (Ia.) Plaindealer threatens to print the name of every man in that place who visits a liquor saloon, the number of times a day he makes the visits, and at what hours.

They hang a negro lately in Cairs. It was a severe death, but what a relief to get out of Cairo, —St. Louis Democrat.

Sweet oil rubbed on the si sure antidote for ivy poison.

## Alseful and Curious.

Phillips' Southern Farmer, in an exhaustive article on "Honey as food, as a preserver of health and as a remedy in sickness," gives the fol-lowing as the uses to which honey has been ap-

plied in aucient and modern times:

Besides the use of honey as a food and a medicine, it is used in various other manners.

From it is made mead, wine, vinegar, beer, brandy, and various kinds of cakes. It is much used by the apothecary, and is the basis of many cosmetics.

cosmetres.

In Lithuania it is made into excellent mead, which is allowed to remain quiet fully a year before becoming fully ripe. The Linden honey is used for this purpose, owing to its excellent

Simply by adding yeast to honey you have somey beer, a product almost forgotten in Ger-nany, but still used in Scotland, and which can Grafts can be preserved in honey for two months before using.

With the ancients, especially with the Romans,

With the ancients, especially with the Romans, all drinks were prepared from honey, or mixed with it. I herewith give a few recipes.

Water honey (hydromeli), a species of wine drink, made by mixing honey with spring or rain water which has been allowed to stand a long time. This is often given to the sick.

Saltwater honey (thalasomelli), prepared by mixing sea-water, rain water, and honey. This is a pleasant, agreeable and slightly purgative drink.

drink.

Honey wine (melititis), prepared from moist honey and salt, and used as a medicine.

Water mead (aqua malsa), prepared from long standing rair water and honey; a strengthening and cooling drink.

and cooling drink.

Mead (mulsum), made from old pure wine and strained honey—a highly prized drink which is spoken of by the hundred years old Rumuilius Pollio, he declared it should not be absent from

Polio, he declared it should not be absent from any table, and as being given out when the vic-tories of warriors were celebrated. Houey vinegar (axmeli), prepared from honey, old vinegar, sea sailt, and sea water. It is used for medical purposes. Wine boney (omoneli), a drink prepared by mix-ing the juice of the best grapes with honey.

CANNED TOMATOES .- Select fair, ripe tomatoes and pour boiling water over them to remove the skins. Peel them carefully, cutting out all hard spots, and slice thin. Put into a large procelain kettle—iron or tin are not desirable on account of the acid contained in the tomato. Let them boil hard and then skim off the crust that rises. After boiling for half an hour or so, season slight

ly with salt and pepper.

The glass cans should be placed upon severa the glass cans should be placed upon several thicknesses of cotton cloth, thoroughly wet in cold water, and for convenience, they can be placed in a large tin pan, and brought to the stove or range, and filled from the kettle while still boiling hard over the fire.

Place a silver tablespoon in each jar before filling it up, and it will prevent the glass from the place of the pla

racking upon receiving the boiling tomatoes.

It requires two persons to can tomatoes or fruit, for success depends upon the rapidity with which the operation is preformed. While one fills the jars, the other can put on the covers instantly, and series them tightly in place.

Now take a thick towal and stand such in mon Now take a thick towel and stand each jar upon its head. This operation will determine whether they are airtight. Let them stand until entirely cool; then put in a dark, dry closet.

Making Sauer-Kraut.-The best we ever ate we made ourselves for many years, and for a considerable time with our own hands, and always of Savoy cabbage. It was manufactured in this wise: In the first place let your "stand," holding from a half barrel to a barrel be thor-oughly scalded out; the cutter, the tub and the stamper also well scalded. Take off all the outer leaves of the cabbage, halve them, remove the heart and proceed with the cutting. Lay some clean leaves at the bottom of the stand, sprinkle with a handful of salt, fill in half a bushel of cut cabbage, stamp gently until the juice just makes its appearance, then add another handful, and so on until the stand is full. Cover over with cabon until the stand is full. Cover over with cab-bage leaves, place on top a clean board fitting the space pretty well, and on top of that a stone weighing twelve or lifteen pounds. Stand away in a cool place, and when hard freezing comes on remove to the cellar. It will be ready for use in from four to six weeks. The cabbage should be cut tolerably coarse. The Savoy variety makes the best article, but it is only half as pro-ductive as the Drumhead and Flat Dutch.—Ger. Telegraph. Telegraph.

FRESH GRAPES AT ALL SEASONS .- The Stockton, (Cal.) Republican says: We once knew a gentleman who supplied his table with fresh grapes from one season to another. His plan was to gather when quite ripe the largest and finest bunches of grapes and pack them in saw-dust, using, instead of boxes, common mail kegs which he purchased for a trifle at a hardware After carefully packing the desired num ber of kegs, he buried the lot in a trench dog in high ground beneath a shed, where the water could neither fall nor soak in. Before using the sawdnst he carefully dried it in the sun or in an oven until it was entirely free from moisture. We never witnessed the packing process, but we know he always had the grapes, and in this way he told us he preserved them. After being bur-ied for months the grapes were as sweet and finely flavored as if just gathered from the vines. The process is cheap, and may be easily tested. It will preserve the grapes.

How to Make Tomato FGs .- Pour boiling water over the tomatoes, in order to remove the skins; then weigh them and place them in a stone jar, with as much sugar as you have tomatoes, and let them stand two days; then pour off the syrup, and boil and skim it until no seum rises. Then pour as before; then boil and skim again. After a third time they are fit to dry, if the weather is good; if not, let them stand in the syrup until drying weather. Then place them on large earthen plates or dishes, and them in the sun to dry, which will take about a week, after which pack them down in small wooden boxes, with fine white sugar between each layer. Tomatoes prepared in this manner will keep for years.

of neion allow one pound of sugar and one large fresh lemon. Cut the melon in slices three-fourths of an inch thick, and take off the skin. Boil it in weak alm water nutil it is quite ten-der, then put it on a hair sieve to drain, until the next day, and throw away the alum water. Take a part of the sugar and make a thin syrap, slice the lemon and take out the beeds. Boil slice the lemon and take out the seeds. Boil them in the syrup until tender; then boil the etron a few moments, and put it in the jars with the lemon. Add the rest of the sugar to the syrup, let it boil a minute, and skim it, pour it over the melon hot, and seal up immediately. This makes a delicious preserve.

How to Pickle Grapes.-A lady expert of flow to PICKLE GRAPES.—A lady expert of our acquaintance directs as follows: Clip whole, sound, ripe grapes from the bunch, leaving the "button" of the stem on. Place them in a convenient jar, scald strong grape vinegar, let it cool, and pour upon them until covered. Fill a piut flamel bag with spices that you fancy as a flavor, and let it remain immersed in the midst of the berries. A cover should be placed over them resting upon the singular parties. of the berries. A cover should be placed over them, resting upon the vinegar to insure con-stant immersion of the fruit. Thus treated the grapes retain the merit of fresh fruit, and the vinegar becomes a spiced sauce.

STUFFED CABBAGE.—Take a large fresh cab-bage, and cut out the heart. Fill the cavity with stuffing made of cooked chicken or veal, which should be chopped very fine and highly seasoned, to which add the yolks of two eggs. Then tie the cabbage firmly together with a cloth and boil in a covered kettle for two hours, or until it becomes tender. This makes an excel-cellent supper dish, and serves a very economical purpose for using up small pieces of cold meat.

COLD SLAW .- Cut a cabbage in half, and with a sharp knife shave it down very finely. Make a dressing of one erg, well beaten, half a gill of vinegar, salt to taste and a tablespoonful of butter. Beat the egg light, add to it the vinegar, ter. Beat the egg light, add to it the vinegar, salt and butter. As soon as the egg is thick, take it off the fire, set it away to cool, then pour it over the cabbage, and mix it well together. Some prefer a little sugar with the egg and vine-

TOMATO SWEET PICKLE, - One peck sliced green tomatoes, half cup of salt; let them stand over night, drain them thoroughly, then scald or boil in one quart of vinegar and ten quarts of water; drain again, pour npon the tomatoes suf-ficient vinegar to cover them, add two pounds of brown sugar, one tablespoonful each of ginger, silspice and cinnamon, one tablespoonful cay-come pepper and one onnce white mustard seed; simmer for a few hours.

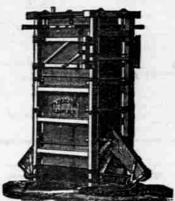
CUCUMBER PICKALILLI .- Two-thirds of a pecl CUCCMBER PICKAILII — Two-inites of a pec-of encumbers sliced, one-third peck onions sliced, put over one half pint salt, and let them stand five or six hours, drain in a sieve until quite dry, put into a jar and cover with vinegar to which has been added one tablespoonful black pepper, one tablespoonful cayenne, two ounces mustard seed and a few blades of mace.

SWEET oil rubbed on the skin is said to be a

USES OF HONEY.



E, BIRGE & & CO.



HAY PRESSES.

Shops at Albany, St. Louis and Montreal.

Pamphlets sent on demand.

St. Louis Office,

PAPER THEY READ IT



AND HORSE POWERS. GEARED AND BELT SHELLERS FOR HAND AND POWER.

quested.

Parties writing, will please state in what paper they read this advertisement.

SEMPLE, BIRGE & CO., AGENTS FOR THE MANUPACTURERS, ST. LOUIS.



WHEELER'S PATENT THRESHERS AND CLEANERS, THRESHERS AND SEPARATORS, RAILWAY POWERS,

Manufactured by the Wheeler & Melick Co., New York. For convenience and chesp-ness of delivery to South Viestern Trade, a stock is kept

SEMPLE, BIRGE & CO., 15 SOUTH MAIN STREET, ST. LOUIS, To whom orders should be addressed.

Perties with ng, w.il ploase mention is
used to per they read this advertisement.

THE HOOSIER DRILL. "THE BEST."



IT CONTAINS ALL THE LATEST AND FOR THAT HAS AND HAS NEW POINTS OF LATERIAS, AND HAS NEW POINTS OF LATERIAS, AND HAS NEW POINTS OF LICENSE OF AN AND HAS A FORCE FED ORACS SID SOWER, A NEW FEATURE, VIE AND PRIPAGED TO SHIP DIRECT TO FAITH SID LOCALITIES WHERE WE HAVE HO ACRES.

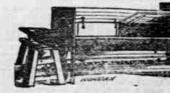
The line of charge will please sortin what paper they read this accretisement. SEMPLE, BIRGE & CO.,

13 South Enin Street, St. Louis, No. SORGHUM MACHINERY.



CANE MILLS, EVAPORATING PANS, FURNACES.

13 SOUTH MAIN ST., ST. LOUIS.



AGENTS FOR BRASFORD'S PORTABLE FRENCH BURR MILLS, BOLTS, SMUT ERS, Le.

# BICKFORD & SINCLAIR.

(Successors to WM. M. SHEPHERD.) Near Southwest Corner Public Square,

SIGN OF "RED FRONT," TROY, KANSAS,

DEALERS IN

Oils, Paints, Putty, Brushes, WINDOW GLASS, DYE STUFFS,

Pure Wines and Liquors for Medicinal Purposes. Also, a Large Assortment of

WALL PAPER AND WINDOW SHADES.

Goods Sold for Cash Only.

Prescriptions carefully Compounded at all hours.

## C. G. BRIDGES,

MANUFACTURER AND DEALER IN BOOTS AND SHOES. Near South-West Corner Public Square,

TROY. : : : : : : KANSAS. "Sign of the Big Red Boot." Keeps constantly on hand

The Best Stock of Boots and Shoes in Northern Kansas. And at Prices which Defy Competition. Also Manufactures to Order, and Does Repairing.

EMPLOYS THE BEST WORKMEN. Jan 16, 1872. And can therefore please all who give him their patronage.



FRANK G. HOPKINS. Wholesale and Retail Dealer in and Manufacturer of GUNS, RIFLES, PISTOLS. FISHING TACKLE,

Seins, Sein Twine, Trammel Nets, Shot, Powder, Metallic Cartridges, Gun Materials, And Sporting Apparatus of All Kinds,

NO. 8, FOURTH STREET, : : ST. JOSEPH, MO.,

Desires to inform Dealers and Sportsmen who may wish to purchase, that he has a very fine and large assortment of freech and Marzle-Louding Shot-Guns, Riffes, Revolvers, Pistels, &c. Also, Fishing Tackle of every description, seins and Tranmel Nets of any desired length, depth, or sired mesh, at as low prices as at any house in the West.

All communications answered promptly. Goods sent C. O. D., and satisfaction guaranteed. [mehl:lm6.]

LUMBER,

E LOWER SAW MILL, WHITE CLOUD, KANSAS.

> Also, PINE LUMBER. A COMPLETE SUPPLY, CONSISTING OF

Sash, Doors, Blinds, Shingles, Lath, &c. CLINT. CHARLEY

TAYLOR

Ħ

J. C. WATERMAN. WATERMAN & BERNARD.

LUMBER, LATH, SHINGLES, DOORS, Sash, and Building Material of All Kinds.

At the Lowest Cash Prices. Office and Yard, South Fourth Street. ST. JOSEPH, MO.

DEALER IN Lumber, Lath, Shingles, Doors, Lime, Hair, Cement, Plaster Paris, Saturated and Plain Building Paper.

CLEMENT POPE.

The Finest Assortment of Building Material in the City, at the Lowest Cash Prices, YARD AND OFFICE AT THE RAILROAD DEPOT, TROY, KANSAS.

STEEL RAIL! DOUBLE TRACK!

July 11, 1872-1v.

Is the ONLY ROUTE by which holders of THROUGH TICKETS to New York and Boston are enabled to visit BALTIMORE, PHILADELPHIA.

New York and Boston. At the cost of a ticket to New York or Boston only, with the privilege of visiting Washington FREE,

Is the ONLY ROUTE from the West to Washington City, Without a long and tedious Ounribus Transfer the

The ONLY LINE RUNNING MAGNIFICENT DAY CARS, and Pullman Palace Drawing-Room Sleeping Coaches From St. Louis, Louisville, Cincinnati and Columbus, to WITHOUT CHANGE.

Tickets for sale at all Ticket Offices in the South and West. L. M. COLR.

Gen'l Ticket Agent,
Baltimere, Md.

SIDNEY R. JONES,
Gen'l Passenger Agent,
Cincinnati, O. ILLINOIS CENTRAL R. R.

St. Louis to Chicago WITHOUT CHANGE OF CARS. Connecting in Union Depots for Toledo, Detroit, Cleveland, Baffalo, Ningura Palls, Pittsburgh, Baltimore, Philadelphia,

New York, Boston, AND ALL POINTS EAST. Also making Direct Connections for Milwankee, Janesville, Andison, La Crosse, Mt. Paul, and all points North. CAIRO to ST. LOUIS Without Change of Cars.

30 Miles the Shortest Route to Memphis, Vicksburg, Mobile, New Orleans, AND ALL POINTS SOUTS.
This is also the Direct Route to Vashville, Chatianooga, Atlanta, Savannah, Charleston, and all points Southeast.

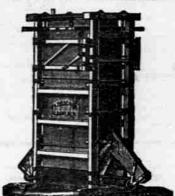
ST. LOUIS TO DUBUQUE AND SIOUX CITY. THIS IS THE DIRECT ROUTE TO Decatur. Bloomington. El Paso. La Salle, Mendoin, Dixon. Freeport. Galenn. Dubuque, Waterloo. Cedur Pulls, Ackley, Fort Bodge, Austin, Sioux City.

BALTIMORE and WASHINGTON, Elegant Drawing-Room Sleeping-Cars on all Night Trains. Baggage Checked to all important points.

Ticket Office, 102 N. Fourth St., St. Louis, W. H. STENNETT, W. P. JOHNSON, A. HITCHELL, Gen'l Agent, Gen'l Pass, Ag't, Gen'l Sup't, St. Louis. Chicago. Chicago.



## DEDERICK'S CELEBRATED



Semple, Birge & Co., 13 SOUTH MAIN ST., ST. LOUIS. PARTIES ANSWERING THIS ADVER-TISEMENT, PLEASE STATE IN WHAT

Sandwich Corn Shellers



Catalogues sent when re-





ACRICULTURAL IMPLEMENTS AND HARD-

and Prices sent to parties applying, who will please mention in what paper they saw this advertisement. Semple, Dirge & Co..

SEMPLE, BIRGE & CO.,



PAMPHLETS furnished, and estimates made 13 South Main Street, St. Louis Parties writing, plante mention in what paper they read this advertisement.